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## Kentang Varietas Kikondo *Kikondo Potato Variety*

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Beradaptasi baik pada ketinggian 1.000-2.000 m dpl, tinggi tanaman varietas 40-96 cm, warna kulit umbi kuning muda, warna daging umbi kuning, mata umbi agak dangkal, warna di sekitar mata umbi merah muda, permukaan kulit halus, warna tunas umbi ungu, dan umur 90-100 hari, kadar pati 2,7%.

Keunggulan varietas ini adalah berdaya hasil tinggi 18-24 ton per hektar, dengan masa simpan umbi pada suhu kamar 2,5-3 bulan.

Kadar gula reduksi umbi 0,019%, *specific gravity* 1,07, bobot kering 20,15%, cocok digunakan untuk kentang olahan. Kentang unggul ini potensial dikembangkan untuk mendukung industri olahan kentang seperti kentang goreng (*french fries*), keripik, tepung, maupun pangan olahan lainnya.

*The Kikondo adapts well at altitudes of 1,000-2,000 m asl. The plant height is 40-96 cm with pale yellow tuber skin and yellow tuber flesh. The tuber has rather shallow eyes with pink color surround the tuber eyes. The skin surface is smooth with purple tuber buds. It matures in 90-100 days with 2.7% starch content.*

*The Kikondo is a high yielding variety, 18-24 tons per hectare, with a shelf life of 2.5-3 months at room temperature.*

*Sugar reduction content of the tubers is 0.019%, specific gravity 1.07, and 20.15% dry matter which is suitable for processed potatoes. This superior potato is suitable to support industries such as fried potato (French fries), chips, flour, and other processed foods.*

